

# WHAT TO EXPECT FROM YOUR HAM



*Before and after wiping down the ham*

Congratulations, you are now the owner of one of Spain's finest gastronomic delicacies; here are a couple of tips about your ham.

You will probably find that your ham has various moulds on the outside; their colours may be black, grey or white. **DON'T WORRY!** This is perfectly normal. During the curing process these will develop on the outside of the ham and are an integral part of the maturing process. **TAKE A DAMP CLOTH AND GENTLY WIPE DOWN THE OUTSIDE OF THE HAM, YOU WILL FIND THAT THE MOULDS SHOULD CLEAN OFF FAIRLY EASILY.**

With an Ibérico ham, you may find that there is an oily residue inside the paper wrapping the ham, or at the bottom of the box in which it arrived. **DON'T WORRY!** What you are looking at is almost pure acorn oil. It is this that will give your ham its sweet and nutty flavour. This will have run out of the ham during transit. Gently rub the liquid between your fingers, it should feel soft and oily and smell very rich and nutty.

Just remember that each ham is unique, you are not buying a standard product; every ham will be slightly different but, after several years of curing, it is unlikely that there will be any problem with the inside of the ham. If after opening you are still concerned about the quality of the meat then please do contact us.

We hope you enjoy this ham, the end product of many years of dedicated work by our producers.

## **BRINDISA SPANISH FOODS:**

SHOP: Visit us at Borough Market, London.

ONLINE SHOP: Visit [www.brindisa.com](http://www.brindisa.com) for our Store Cupboard delivered to your kitchen.

TAPAS RESTAURANTS: Enjoy Brindisa ingredients on the menu at **LONDON BRIDGE, SOHO** and **SOUTH KENSINGTON**.